

BIG BASIN

VINEYARDS

Our approach to winegrowing is rooted in the earth and refined by hand. Great wines are grown, not made so we farm organically, harvest by hand, ferment with native yeast, never filter or fine and use minimal sulfur. Ocean breezes, rocky soils, mountainous terrain establish the Santa Cruz and Gabilan Mountains as exceptional winegrowing terroir. Each vineyard we work with has a unique personality that inspires us to let them speak for themselves. Our steep windswept hillsides first planted over 100 years ago are now planted to Pinot Noir, Syrah, Grenache, and Roussanne. Founder and winemaker Bradley Brown has evolved the style at Big Basin to produce wines with more energy, intensity and dimension that speak clearly of their mountain origins.



2017 HOMESTEAD BLOCK ROUSSANNE SANTA CRUZ MOUNTAINS (ESTATE)

VINEYARD

In 2007, we planted one acre of what remains the only planting of Roussanne in the Santa Cruz Mountains. We chose an Alban field selection and like most Roussanne it requires diligent vine management and ripens unevenly requiring multiple picking passes. We feel the effort is worth it and we are consistently rewarded with a Roussanne that expresses beautiful texture and aromatics. The vineyard is Certified Organic by CCOF and we believe our commitment to organics results in a healthier vineyard and better wine.

WINEMAKER NOTES

We are very happy with the way the 2017 vintage turned out at the estate vineyard. The heat spike that affected other vineyards more strongly did not have a noticeable impact at the estate. While yields for Pinot Noir were down, our Roussanne produced a healthy crop. In fact, we had to spend some time to drop some fruit to control yields so that we could ensure proper ripening. We harvested in two passes, on October 16th and 19th.

We whole cluster pressed, settled briefly in tank, and then racked to barrel and a 600 liter clay Amphorae where we ferment slowly at lower temperatures. We then racked into a stainless tank at twelve months where the wine spent an additional seven months. This added step produced a Roussanne with more energy and freshness and fantastic mid palate density.

Vine Age:

11 years

Elevation:

1258 ft to 1305 ft

Aspect/Slope:

South & SouthWest;
5%-15%

Soil:

Sandy Clay Loam &
Two Bar Shale

Selections:

"Alban"

Fermentation:

Native primary &
Malo-lactic

Alcohol:

13%

Elevage:

12 months in Amphorae
and barrel (no new
oak); 4 months
Stainless

No filtration or fining

Cases Produced:

135

Retail Price:

\$48

